

CHRISTMAS 2011 AT THE TRAVELLERS REST

STARTER

**HOME MADE WINTER VEGETABLE SOUP WITH HOT CRUSTY ROLL AND BUTTER.
DUCK AND APRICOT PÂTE WITH CUMBERLAND SAUCE AND WARM WHOLEMEAL TOAST.
SUCCULENT PRAWNS AND CRAYFISH TAILS ON DRESSED MIXED LEAVES WITH CITRUS
MAYONNAISE & BROWN BREAD AND BUTTER.
POTATO SHELLS FILLED WITH MATURE CHEDDAR CHEESE AND SMOKED BACON SAUCE.**

MAIN COURSE

**ROAST TURKEY WITH SAUSAGE, BACON, SAGE AND ONION STUFFING AND CRANBERRY SAUCE
ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING AND HORSERADISH SAUCE.
FILLET OF SALMON RESTING ON A HOME MADE FISH CAKE
WITH CREAMY WHITE WINE AND DILL SAUCE.
SLOW ROASTED CRACKLING TOPPED PORK BELLY
SAT ON SPRING ONION MASH WITH LASHINGS OF ASPELL CIDER AND APPLE GRAVY.
✓ ROASTED VEGETABLE WELLINGTON WITH MELT IN THE MOUTH PUFF PASTRY
AND A TOMATO & BASIL SAUCE.
ALL MAIN COURSES SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES.**

DESSERT

**TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE.
BRAMLEY APPLE AND MINCEMEAT PIE.
LEMON SPONGE PUDDING WITH A WARM RASPBERRY SAUCE.
TRAVELLERS CHRISTMAS CHOCOLATE AND CHERRY BRANDY MOUSSE.
VANILLA CHEESECAKE WITH WINTER BERRY COMPOTE.
A SELECTION OF CHEESE AND BISCUITS WITH HOUSE CHUTNEY.
FOLLOWED BY COFFEE AND HOME MADE SHORTCAKE BISCUIT.**

**2 COURSE (STARTER OR SWEET) £15.95
3 COURSE £ 19.95**

**SERVED FROM NOVEMBER 26th
UNTIL CHRISTMAS EVE
LUNCHTIME AND EVENING
(EXCLUDES SUNDAY'S)**

